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| REQUESTER<br>PSTC | CONTROL NO.<br>FLR-1165-<br>931 | TRANSLATOR'S<br>INITIALS<br>RB | DATE COMPLETED<br>4 FEB 1966 |
|-------------------|---------------------------------|--------------------------------|------------------------------|

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| LANGUAGE<br>Russian | GEOGRAPHIC AREA (if different from place of publication)<br>USSR | 7766-60608 |  |
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| ENGLISH TITLE OF TRANSLATION<br>A Conference on Sublimation Drying of Food Products | PAGE NUMBERS TRANSLATED FROM ORIGINAL DOCUMENT<br>Pp. 174 |
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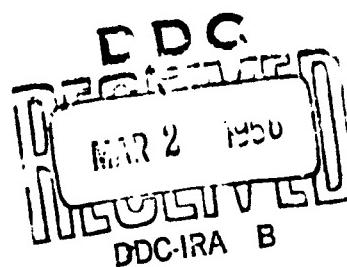
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| FOREIGN TITLE OF TRANSLATION<br>Konferentsiya po sublimatsionnoy sushke pishchevykh produktov |
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| ALTERNATE<br>V. D. Surl'ov<br>E. J. Kaukhcheshvili | FOREIGN TITLE OF DOCUMENT (Complete only if different from title of translation)<br>Izvestiya Vysshikh Uchebnykh Zavedeniy-Pishchevaya<br>Tekhnologiya No. 1, 1964 |
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| PUBLISHER<br>Krasnodarskiy politekhnicheskiy institut | DATE AND PLACE OF PUBLICATION<br>Krasnodar, 1964 |
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| COMMENTS<br><br>3<br>Pages for reproduction |
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| TRANSLATION |  |
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Code. 1

Journal of Higher Educational Institutions  
Food Technology No. 1 1964  
A Conference on Sublimation Drying of Food Products

Sublimation drying at the present time is a most progressive method of preserving food products, in quality features having no equal. Meat and fish, fruits, vegetables, juices, dairy and other products, dried by this means preserve the resulting features to a maximum degree - external appearance, volume, color aroma and taste, vitamins, fermentation, and others.

A scientific inter-institutional conference on sublimation drying of food products, which took place in the Moscow Technological Institute of Meat and Dairy Products Industry from 15-17 October 1963, was devoted to broad discussion of scientific-theoretical, technical, technological and economic questions.

At the conference over 50 reports and communiqus were read and discussed.

At the plenary session the report was heard with great interest of Deputy Chairman of the Goskomitet of the Food Industry, P. A. Boldyreva, "Basic Problems in the Area of Developing the Food Industry". In the report, prepared by a group of specialists (Prof. A. S. Ginsburg, Lecturer E. I. Kaukhcheshvili, Lec. E. I. Gujgo, St. Sc. Worker S. I. Kocherga), A. S. Ginsburg paused on current problems of the sublimation drying method of conservation. Many important scientific questions were raised in the report of MIKhM Professor A. A. Gulhnam, "Theoretical Questions of Heat and Mass Volume in Sublimation in Vacuum".

An interesting report was presented by a group of specialists of MTU MMPLTIKhP (Lec E. I. Gujgo, Lec E. I. Kaukhcheshvili, Eng. L. S. Malkov), which brought the introduction of a new experimental-industrial sublimation machine at the Leningrad Meat Combine. MEI Professor P. D. Lebedev gave a report devoted to the important question of heat calcualtion for sublimation machines. F. G. Olejnikov, specialist of the North-Caucasus Sovnarkhoz, introduced detailed data of the economics of sublimation drying.

Discussions many questions turned to sectional meetings conducted along two basic directions: technical and technological. Examined and discussed in detail were questions of heat and mass transfer, heat supply and dissipation, intensification, changes of quality features in the course of the process, as well as in preservation, crating, packing, reconstitution, etc.

A special meeting was devoted to the question of sublimation drying of bio-preparations.

During the work days of the conference a thematic display was opened in the institute, on the 14 stands of which institutions of higher education, scientific-research institutions, and industrial facilities working in this field, exposed

their achievements. Presented were diagrams, sketches, projects, mockups, working models and samples of prepared products. Special interest was drawn to the stand showing the collaboration of the institutions (MTIMMP-LTIKhP) and industry (LennYacokombinat/Leningrad Meat Combine). Here were shown diagrams and mockups of apparatus recently released in Leningrad, and sample of its production, part of which was discarded in September 1963 to Sp-12 winter (?use).

Taking part in the conference were over 300 higher educational institution specialists, of scientific research institutions, projective and construction organizations, stat committees, Academies of sciences of the Union Republics, industry, USSR Ministry of Education and other organizations. More than a third of the reports were presented by peripheral organizations, which is witness to the growing interest in this method of the rapidly developing food industry of the republics White Russia, Ukraine, Georgia, Moldavia, Estonia, Latvia, and others.

After lengthy discussion, the conference unanimously made a resolution which will become an important document in the matter of widespread inculcation of sublimation drying in the national economy of the country.

Submitted 25 November 1963

V. D. Surkov, E. I.  
Kaukhcheshvili

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